

YOUR PARTNER IN COLD CHAIN SOLUTIONS

2022 - 2023



WHO WE ARE

MELFORM is an Italian company, part of Bonetto Group, specialized for over 50 years in the study, engineering and production of insulated and refrigerated containers for Logistics and a wide range of trays and tableware accessories for Foodservice.

YOUR PARTNER IN COLD CHAIN SOLUTIONS



EXPERIENCE: for over 50 years it has been operating in the controlled temperature transport sector, with a highly qualified team able to offer customized solutions for specific storage and transport needs



INNOVATION: invests in research and the study of cutting-edge technologies to ensure excellent quality and performance



A MATTER OF DEGREES: guarantees a transport temperature range from -75° C to +75° C to meet all market demands and satisfy customer needs



SUSTAINABILITY: constantly dedicates itself to safeguarding resources through the use of recyclable materials and the reduction of CO₂ emissions



RELIABILITY: pursues high standards of safety and quality to meet the market demands and satisfy customer needs

MELFORM has always been synonymous with safety and reliability, and can boast of a Quality Management System certified according to international standards:

Quality Management System UNI EN ISO 9001:2015



NF par AFNOR certification



ATP approval for the road transport of perishable foodstuffs







CUSTOMER SUPPORT

We place the customers at the centre of our strategy, investing considerable resources in service and support during all phases before and after the purchase.

These are the services we offer:

DESIGN

Thanks to years of experience and high skilled teams, we are able to design turnkey solutions, customised to the customer's needs. Throughout the design phase, the internal teams (Technical, Production, Purchasing and Sales Departments) interact with the customer to find the best solution and design a product that meets all expectations.

CONSULTING AND INFORMATION

The Sales and Marketing Departments supports the customers in identifying the most suitable product to their needs, playing the role of consultant. With the aim of clarifying specific and functionality of the offer, catalogues, product sheets, manuals and video tutorials are produced. The customer must have all the information needed to be able to purchase a product and to use it to its full potential.

DELIVERY

Each order received is handled by the Shipping Department, which assesses the shipping method best suited to the request and proposes the optimal solution in terms of cost and timing.

AFTER-SALES

Even in the post-sale and post-delivery phase, MELFORM provides the customer with its experience, through the support of its Customer Service and a service network that works according to strict technical protocols provided by the company through training courses.

WHAT WE DO

FOODSERVICE DIVISION

MELFORM supplies catering, HO.RE.CA. and delivery sectors with a wide range of insulated containers, dishes and trays, designed and produced in Italy, in our factories.



INSULATED CONTAINERS

They allow food and drinks to be transported while maintaining the correct temperature and preserving their organoleptic properties. Produced with rotational moulding technology, they are free of edges, joints and welds. Made of polyethylene and insulated with CFC- and HCFC-free polyurethane foam, they guarantee low heat loss.



HEATING CONTAINERS

Heat activators designed to distribute heat evenly and progressively, avoiding overheating and allowing the taste and nutrients of the food to be preserved.



EUTECTIC PLATES

With exclusive MELFORM design, are professional thermal accumulators used to maintain the correct temperature range inside the containers during transport. They do not require power supply, are non-toxic, recyclable and made from material suitable for contact with food (EC Reg. 1935/2004).



GN POLYCARBONATE PANS

Available in various sizes, they are suitable for storing and transporting meals. They allow correct operation according to HACCP protocols, preserving food hygiene and wholesomeness.



MELAMINE DISHES

With a shiny, glossy appearance, very similar to ceramics, they are light and easy to handle. Unbreakable under normal conditions of use, they are perfect in all situations where the use of ceramic is not recommended: schools, kindergartens, nursing homes.



SERVICE TRAYS

Suitable for professional use, they differ in materials and dimensions. The offer includes polyester and laminate trays for the service and isothermal compartment trays for transporting meals at differentiated temperatures. The range includes the new Natura tray, which is environmentally friendly because it is made of paper from FSC®-certified forests.



QUALITY

All MELFORM products meet high quality standards to guarantee optimum performance in use, unaltered over time.

DESIGN

All MELFORM products are characterised by a modern and functional design, easy to use.

HACCP REGULATION

All MELFORM products enable operation according to HACCP protocols, preserving food hygiene and safety.



SUSTAINABILITY

The insulated and refrigerated MELFORM containers are manufactured with recyclable materials, reusable to give life to new products.

APPLICATIONS:

CATERING
HO.RE.CA.
FOOD SUPPLY CHAIN
DELIVERY

WHAT WE DO

LOGISTICS DIVISION

MELFORM is targeting large-scale retail trade, vending companies, medical, biotechnological and pharmaceutical sectors to offer a wide range of insulated and refrigerated containers to manage easily the distribution of perishable products without interrupting the cold chain, from the production or storage centre to the end user.



INSULATED CONTAINERS CARGO

Passive insulated containers, conceived for the use of eutectic plates to prolong temperature maintenance.



REFRIGERATED CONTAINERS KOALA

Through the cooling unit with heating element, they allow a constant temperature maintenance, programmable thanks to a digital thermostat in a range between -30°C and +40°C.



SELF POWERED REFRIGERATED CONTAINERS KOALA GREEN

With integrated cooling unit and heating element, they are battery-powered and therefore completely autonomous. Thanks to the temperature control system within a range of -30°C to +40°C, they allow the safe transport of temperature-sensitive and thermolabile products, pharmaceutical or foodstuffs.



INSULATED CONTAINERS FOR DRY ICE DRICY

Designed and manufactured specifically for the handling, storage and transport of dry ice. The dry ice sublimates instantly and therefore requires very high insulation characteristics in order to be stored without loss of quality.



EUTECTIC PLATES

With exclusive MELFORM design, are professional thermal accumulators used to maintain the correct temperature range inside the containers during transport. They do not require power supply, are non-toxic, recyclable and made from material suitable for contact with food (EC Reg. 1935/2004).





COLD CHAIN

MELFORM insulated and refrigerated containers make it possible to manage easily the distribution of perishable products without interrupting the cold chain from the production or storage centre to the end user.



TECHNOLOGY AND MATERIALS

All MELFORM containers, produced with the rotational moulding technology, are made polyethylene and insulated with CFC- and HCFC-free polyurethane foam to quarantee reduced thermal dispersion.



CERTIFICATIONS

Compact and durable in design, the insulated and refrigerated containers MELFORM are suitable for the transport of perishable products by road, as they have ATP approval. NF certification attests to the suitability of the containers' use in food applications.



SUSTAINABILITY

The insulated and refrigerated MELFORM containers are manufactured through the use of recyclabe materials, reusable to give life to new products.

APPLICATIONS:

MEDICAL AND PHARMA SECTOR

RETAIL VENDING

LAST MILE

WHAT WE OFFER

High-performance and innovative solutions for temperature-controlled transport, constantly improving products and services.

Our containers make it easy to manage the distribution of perishable products without interrupting the cold chain, from the production or storage centre to the end user.



We are aware that our business has an impact on the environment. This is why we try to make responsible choices aimed at reducing consumption and the selection of recyclable materials that can be reused and put back into circulation.

Our economy model is circular: all our containers, at the end of their operational life, are recycled to create new products.





Our products can be customised according to requirements: colours, sizes and special configurations are produced on request by our team. A wide range of accessories completes the offer MELFORM. To enhance the user experience of our containers, we offer:



LABEL HOLDER

To identify the contents or destination.



THERMOMETER

To check the temperature inside the container.



GRIDS

Made of stainless steel for better load distribution.



SAFETY CLOSING

Handle designed for use with tamper-proof system.



LOCKING KIT

Safety brackets for eutectic plates.



FASTENING KIT

To secure the container to the vehicle during the transport.



MONITORING AND TRACKING SYSTEMS

To monitor the temperature during the transport.



TROLLEYS

To handle easily the containers.



PORTABLE BATTERY CHARGERS

Available in 65Ah, 100Ah and 120Ah versions.



INSULATED CONTAINERS

CARGO LINE

COLD CHAIN

Cargo insulated containers allow you to easily manage the distribution of perishable products without interrupting the cold chain, from the production or storage centre to the end user.

TECHNOLOGY AND MATERIALS

Produced with rotational moulding technology, they are free of edges, joints and welds. Made of polyethylene suitable for food contact and insulated with CFC- and HCFC-free polyurethane foam, they guarantee low heat dispersion. Accessories and components are made of stainless steel to meet high quality standards. All containers are conceived for the use of eutectic plates to prolong temperature maintenance.

GREEN SOLUTIONS

Made from recyclable materials, at the end of their operating life they are recycled to create new products.

ADDITIONAL SERVICES

ATP-approved for the transport of perishable goods by road, MELFORM insulated containers are available in different versions, which can be customised according to requirements. MELFORM offers a wide range of temperature control systems and monitoring solutions. Our partnerships with specialized companies in RFID and other traceability systems grant an additional service to our customers.

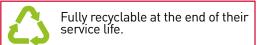
MULTI-TEMPERATURE

MELFORM insulated containers allow to transport perishable goods at different temperatures, even on vehicles not equipped for refrigerated transport, thus enabling the simultaneous transport of ambient, chilled or frozen products.

ASSISTANCE

MELFORM provides customers with qualified technical advice and after-sales service for all products in the catalogue.





MAILLON - Top opening - Multi-temperature transport

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
68	Grey/blue melange	13	850x450x390	750x330x270	MAIL0006
	Galvanised steel trolley	1.1			AIB001





CARGO 140 - Front opening

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
140	Without PE runners	31	620x820x710	415x620x515	A1400001
140	With PE runners	31.5	620x820x710	415x620x495	A1400002
	Galvanised steel trolley	12			AIB004

CARGO~150~- Front opening - Dim. Int. GN/EN

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
148	Without PE runners	25	570x790x690	430x650x530	A1500012
148	With PE runners	25.5	570x790x690	430x650x490	A1509022
	Polyethylene trolley	7			THS30006



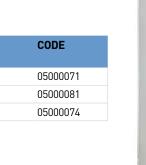


CARGO 370 - Front opening

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
370	With castors	70	800x840x1310	615x630x960	03700001
370	With feet	70	800x840x1310	615x630x960	03700003
370	With pallet	83	800x840x1310	615x630x960	03700010
Eutectic con	figuration:				
285	Chilled eutectic	113	800x840x1310	550x590x810	EUT001
285	Frozen eutectic	113	800x840x1310	550x590x810	EUT002

CARGO 500 - Front opening

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
500	With castors	90	715x850x1675	540x660x1370	05000071
500	With feet	90	715x850x1675	540x660x1370	05000081
500	With pallet	105	715x850x1675	540x660x1370	05000074





CARGO 500 Catering - With adaptors for GN pans & trays

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
500	With castors	108	715x850x1675	540x660x1370	05000086



CARGO 780 - Front opening

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
780	With castors	112	800x1000x1950	610x810x1570	07800001
780	With feet	112	800x1000x1900	610x810x1570	07800009
780	With pallet	137	800x1000x1900	610x810x1570	07800003





CARGO 900 - Front opening - Dim. Ext. EUROPALLET

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
900	With castors	111	800x1200x1835	600x985x1460	09000037
900	With feet	111	800x1200x1790	600x985x1460	09009066
900	With pallet	137	800x1200x1790	600x985x1460	09000074

CARGO 900 Catering With adaptors for GN pans & trays - Dim. Ext. EUROPALLET

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
900	With castors	145	800x1200x1835	600x985x1460	09000082



CARGO 1000 - Front opening - Dim. Ext. EUROPALLET

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
1000	With castors	130	800x1200x1940	605x1015x1550	10000001EU
1000	With feet	130	800x1200x1900	605x1015x1550	10000010EU
1000	With pallet	155	800x1200x1900	605x1015x1550	10000002EU





CARGO 1300 - Front opening - Dim. Int. EUROPALLET

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
1350	With castors	153	985x1405x1695	810x1210x1340	13019009
1350	With feet	153	985x1405x1646	810x1210x1340	13010003
1350	With pallet	180	985x1405x1646	810x1210x1340	13010005

CARGO 1300 TW - Front opening - Dim. Ext. ASIAN PALLET

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
1350	With castors	150	1100x1100x1940	900x910x1580	1300T003
1350	With feet	150	1100x1100x1905	900x910x1580	1300T009
1350	With pallet	180	1100x1100x1905	900x910x1580	1300T010



CARGO CONFIGURATIONS

FISH TRANSPORT

The ideal solution for fish transport Available for CARGO 780, 900 and 1000 In addition, upon request:

- Basic stainless steel grid
- Basic stainless steel grid with breakwater
- Drip Tray



Product code:

- Cargo 780 with castors : 07800013 - Cargo 900 with castors: 09000073
- Cargo 1000 with castors : 10000005EU



Basic stainless steel grid AEA027



Basic stainless steel grid with breakwater AEA028



Drip Tray 3518

EUTECTIC

Studied for the long-term transport, thanks to the internal walls completely covered with eutectic plates

Available in fresh and frozen bond version.

Up to 150 hours of temperature maintenance in the range **+ 2 ° C + 8 ° C**

Product code fresh with castors: 03709012

Up to 40 hours of temperature maintenance in the **-15** ° C range

Product code frozen with castors: 03709013



CRYOGENIC

Cryogenic refrigeration automated system. Especially indicated for the maintenance of fresh and frozen products for a prolonged time.



EUTECTIC PLATES

With exclusive MELFORM design are professional thermal accumulators used to maintain the correct temperature range inside the containers during transport. They do not require power supply, are non-toxic, recyclable and made from material suitable for contact with food (EC Reg. 1935/2004).

- HOT: can be activated in water at +80°C for 50 minutes
- CHILLED: with temperature +3°C and freezable at -10°C
- EXTRA CHILLED: with temperature -12°C and freezable at -20°C
- FROZEN: with temperature -21°C and freezable at -30°C
- EXTRA FROZEN: with temperature -21°C and freezable at -30°C

COMPATIBLE WITH	НОТ	CHILLED +3°C	EXTRA CHILLED -12°C	FROZEN -21°C	EXTRA FROZEN -21°C
CARGO 140/150	PEGS0003	PEGS0001	PEGS9001	PEGS0002	PEGS9008
CARGO 370/500/780		PE500001		PE500002	PE500908
CARGO 900/1000		PE900001		PE900002	PE900908
CARGO 1300/1300 TW		PE110001		PE110002	PE119008
CARGO 370E		AGA004		AGB004	
MAILLON		PEML0001	PEML9001	PEML0002	PEML9008

Correctly conditioning eutectic plates is a necessary operation to ensure their perfect efficiency. To optimise freezing operations, MELFORM offers the RAPID COOLER, a rapid conditioning cell that allows the user to operate safely and free up space in the loading areas.

RAPID COOLER

Rapid conditioning cell

Low consumption system which allows the plates to be conditioned correctly while minimising energy consumption. It can be powered by the mains (230 V a.c.).



Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
1075	Without rack	210	985x1405x2007	810x1210x1110	13019013
1075	With rack for GN 1/1 plates	390	985x1405x2007	810x1210x1110	13019015
1075	With rack for Cargo 370/500/780 30 plates	340	985x1405x2007	810x1210x1110	13019016
1075	With rack for Cargo 900/1000 plates	319	985x1405x2007	810x1210x1110	13019017
1075	With rack for Cargo 1300/1300TW plates	310	985x1405x2007	810x1210x1110	13019018

Possibility to purchase racks individually.



REFRIGERATED CONTAINERS, PORTABLE REFRIGERATORS

KOALA LINE

COLD CHAIN

Through the cooling unit and the heating element, Koala mobile refrigerated containers allow you to easily manage the distribution of perishable products without interrupting the cold chain, from the production or storage centre to the end user. Through the digital thermostat it ispossible to program and control the temperature within a range of -30°C to +40°C, ensuring that it remains constant.

TECHNOLOGY AND MATERIALS

Produced with rotational moulding technology, they are free of edges, joints and welds. Made of polyethylene suitable for food contact and insulated with CFC- and HCFC-free polyurethane foam, they guarantee low heat dispersion. Accessories and components are made of stainless steel to meet high quality standards.

GREEN SOLUTIONS

Made from recyclable materials, at the end of their operating life they are recycled to create new products.

ADDITIONAL SERVICES

ATP-approved for the transport of perishable goods by road, MELFORM insulated containers are available in different versions, which can be customised according to requirements. MELFORM offers a wide range of temperature control systems and monitoring solutions. Our partnerships with specialized companies in RFID and other traceability systems grant an additional service to our customers.

MULTI-TEMPERATURE

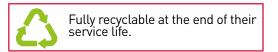
MELFORM insulated containers with integrated refrigeration unit and heating element allow transport of perishable goods at different temperatures, even on vehicles not equipped for refrigerated transport, thus enabling the simultaneous loading of ambient, chilled or frozen products.

ASSISTANCE

MELFORM provides customers with qualified technical advice and after-sales service for all products in the catalogue.



PROGRAMMABLE TEMPERATURES:



- Frozen: up to -30°C

- Chilled: from +2 to +8°C

- Hot: up to +40°C

HYGIENE AND FOOD SAFETY

KOALA 20 - Top opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
21	0°C +10°C	Integrated, static	16	345x515x425	220x280x340	K20ASISDYM0
21	-18°C +10°C	Integrated, static	16	345x515x425	220x280x340	K20ASISCYM0
21	0°C +40°C H	Integrated, static	16	345x515x425	220x280x340	K20ASISDZM0
21	-18°C +40°C H	Integrated, static	16	345x515x425	220x280x340	K20ASISCZM0



KOALA 32 - Top opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
27	0°C +10°C	Integrated, static	21	360x620x430	230x340x350	K32ASISDYM0
27	-18°C +10°C	Integrated, static	21	360x620x430	230x340x350	K32ASISCYM0
27	-25°C +10°C	Integrated, static	21	360x620x430	230x340x350	K32ASISBYM0
27	0°C +40°C H	Integrated, static	21	360x620x430	230x340x350	K32ASISDZM0
27	-18°C +40°C H	Integrated, static	21	360x620x430	230x340x350	K32ASISCZM0
27	-25°C +40°C H	Integrated, static	21	360x620x430	230x340x350	K32ASISBZM0



KOALA 32 - Front opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
32	0°C +10°C	Integrated, static	30	420x753x493	268x372x322	K32AFISDYM0
32	-18°C +10°C	Integrated, static	30	420x753x493	268x372x322	K32AFISCYM0
32	-25°C +10°C	Integrated, static	30	420x753x493	268x372x322	K32AFISBYM0
32	-30°C +10°C	Integrated, static	30	420x753x493	268x372x322	K32AFISAYM0
32	0°C +40°C H	Integrated, static	30	420x753x493	268x372x322	K32AFISDZM0
32	-18°C +40°C H	Integrated, static	30	420x753x493	268x372x322	K32AFISCZM0
32	-25°C +40°C H	Integrated, static	30	420x753x493	268x372x322	K32AFISBZM0
32	-30°C +40°C H	Integrated, static	30	420x753x493	268x372x322	K32AFISAZM0



KOALA 50 - Top opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
53	0°C +10°C	Integrated, static	27	495x800x500	335x450x355	K50ASISDYM0
53	-18°C +10°C	Integrated, static	27	495x800x500	335x450x355	K50ASISCYM0
53	-25°C +10°C	Integrated, static	27	495x800x500	335x450x355	K50ASISBYM0
53	0°C +40°C H	Integrated, static	27	495x800x500	335x450x355	K50ASISDZM0
53	-18°C +40°C H	Integrated, static	27	495x800x500	335x450x355	K50ASISCZM0
53	-25°C +40°C H	Integrated, static	27	495x800x500	335x450x355	K50ASISBZM0



KOALA 70 - Front opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
68	0°C +10°C	On back, static	24	440x815x480	325x540x360	K70AFDSDYM0
68	0°C +10°C	On top, static	24	440x640x645	325x540x360	K70AFTSDYM0
68	0°C +40°C H	On back, static	24	440x815x480	325x540x360	K70AFDSDZM0
68	0°C +40°C H	On top, static	24	440x640x645	325x540x360	K70AFTSDZM0
Model						
Polyethyler	ne trolley with chror	ne handle	9,4			MAXI0012
Polyethylene trolley with stainless steel handle			9,4			MAXI0011
Polyethylene trolley without handle			7			MAXI9002



KOALA 80 - Top opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
73	0°C +10°C	Integrated, static	34	560x940x550	370x540x365	K80ASISDYM0
73	-18°C +10°C	Integrated, static	34	560x940x550	370x540x365	K80ASISCYM0
73	-25°C +10°C	Integrated, static	34	560x940x550	370x540x365	K80ASISBYM0
73	-30°C +10°C	Integrated, static	34	560x940x550	370x540x365	K80ASISAYM0
73	0°C +40°C H	Integrated, static	34	560x940x550	370x540x365	K80ASISDZM0
73	-18°C +40°C H	Integrated, static	34	560x940x550	370x540x365	K80ASISCZM0
73	-25°C +40°C H	Integrated, static	34	560x940x550	370x540x365	K80ASISBZM0
73	-30°C +40°C H	Integrated, static	34	560x940x550	370x540x365	K80ASISAZM0



KOALA 90 - Front opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
90	0°C +10°C	On back, static	27	440x830x650	330x533x505	K90AFDSDYM0
90	0°C +10°C	On top, static	27	440x665x815	330x533x505	K90AFTSDYM0
90	0°C +40°C H	On back, static	27	440x830x650	330x533x505	K90AFDSDZM0
90	0°C +40°C H	On top, static	27	440x665x815	330x533x505	K90AFTSDZM0
Model						
Polyethyler	ne trolley		6,4			THS20009



KOALA 140 - Front opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
135	0°C +10°C	Integrated, static	46	620x1000x710	415x620x515	K140AFISDYM0
135	-18°C +10°C	Integrated, static	46	620x1000x710	415x620x515	K140AFISCYM0
135	-25°C +10°C	Integrated, static	46	620x1000x710	415x620x515	K140AFISBYM0
135	-30°C +10°C	Integrated, static	46	620x1000x710	415x620x515	K140AFISAYM0
135	0°C +40°C H	Integrated, static	46	620x1000x710	415x620x515	K140AFISDZM0
135	-18°C +40°C H	Integrated, static	46	620x1000x710	415x620x515	K140AFISCZM0
135	-25°C +40°C H	Integrated, static	46	620x1000x710	415x620x515	K140AFISBZM0
135	-30°C +40°C H	Integrated, static	46	620x1000x710	415x620x515	K140AFISAZM0
Model						
Galvanised	steel trolley		8			AIB005





KOALA 150 - Front opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
148	0°C +10°C	On back, static	37	570x950x690	430x650x520	K150AFDSDYM0
148	0°C +10°C	On back, ventilated	55	570x1045x690	430x650x530	K150AFDVDYM0
148	0°C +10°C	On top, static	37	570x790x850	430x650x520	K150AFTSDYM0
148	-18°C +10°C	On back, static	55	570x1045x690	430x650x520	K150AFDSCYM0
148	-25°C +10°C	On back, static	55	570x1045x690	430x650x520	K150AFDSBYM0
148	0°C +40°C H	On back, static	37	570x950x690	430x650x520	K150AFDSDZM0
148	0°C +40°C H	On back, ventilated	55	570x1045x690	430x650x530	K150AFDVDZM0
148	0°C +40°C H	On top, static	37	570x790x850	430x650x520	K150AFTSDZM0
148	-18°C +40°C H	On back, static	55	570x1045x690	430x650x520	K150AFDSCZM0
148	-25°C +40°C H	On back, static	55	570x1045x690	430x650x520	K150AFDSBZM0
Model						
Polyethyle	ne trolley		7			THS30006







KOALA 160 - Top opening - With integrated castors (on request)

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
162	0°C +10°C	Integrated, static	59	790x1100x650	540x660x450	K160ASISDYM0
162	-18°C +10°C	Integrated, static	59	790x1100x650	540x660x450	K160ASISCYM0
162	-25°C +10°C	Integrated, static	59	790x1100x650	540x660x450	K160ASISBYM0
162	0°C +40°C H	Integrated, static	59	790x1100x650	540x660x450	K160ASISDZM0
162	-18°C +40°C H	Integrated, static	59	790x1100x650	540x660x450	K160ASISCZM0
162	-25°C +40°C H	Integrated, static	59	790x1100x650	540x660x450	K160ASISBZM0

KOALA 370 - Front opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
370	0°C +10°C	On back, static, on castors	85	800x1000x1310	615x630x940	K370AFDSDYM1
370	0°C +10°C	On back, ventilated, on castors	95	800x1090x1310	615x630x960	K370AFDVDYM1
370	0°C +10°C	On top, static, on castors	83	800x840x1470	615x630x940	K370AFTSDYM1
370	0°C +10°C	On top, ventilated, on castors	95	800x840x1530	615x630x960	K370AFTVDYM1
325	-18°C +10°C	On back, ventilated, on castors	95	800x1090x1310	615x630x840	K370AFDVCYM1
325	-18°C +10°C	On top, ventilated, on castors	95	800x840x1530	615x630x840	K370AFTVCYM1
370	0°C +40°C H	On back, static, on castors	85	800x1000x1310	615x630x940	K370AFDSDZM1
370	0°C +40°C H	On back, ventilated, on castors	95	800x1090x1310	615x630x960	K370AFDVDZM1
370	0°C +40°C H	On top, static, on castors	83	800x840x1470	615x630x940	K370AFTSDZM1
370	0°C +40°C H	On top, ventilated, on castors	95	800x840x1530	615x630x960	K370AFTVDZM1
325	-18°C +40°C H	On back, ventilated, on castors	95	800x1090x1310	615x630x840	K370AFDVCZM1
325	-18°C +40°C H	On top, ventilated, on castors	95	800x840xh1530	615x630x840	K370AFTVCZM1





KOALA 500 - Front opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
500	0°C +10°C	On back, ventilated, on castors	116	715x1105x1660	540x660x1370	K500AFDVDYM1
500	0°C +10°C	On top, ventilated, on castors	116	715x850x1915	540x660x1370	K500AFTVDYM1
416	-18°C +10°C	On back, ventilated, on castors	120	715x1105x1660	540x660x1170	K500AFDVCYM1
416	-18°C +10°C	On top, ventilated, on castors	120	715x850x1915	540x660x1170	K500AFTVCYM1
500	0°C +40°C H	On back, ventilated, on castors	116	715x1105x1660	540x660x1370	K500AFDVDZM1
500	0°C +40°C H	On top, ventilated, on castors	116	715x850x1915	540x660x1370	K500AFTVDZM1
416	-18°C +40°C H	On back, ventilated, on castors	120	715x1105x1660	540x660x1170	K500AFDVCZM1
416	-18°C +40°C H	On top, ventilated, on castors	120	715x850x1915	540x660x1170	K500AFTVCZM1

KOALA 780 - Front opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
610	0°C +10°C	On back, ventilated, on castors	145	800x1250x1950	610x810x1350	K780AFDVDYM1
610	0°C +10°C	On top, ventilated, on castors	145	800x1000x2170	610x810x1350	K780AFTVDYM1
610	-18°C +10°C	On back, ventilated, on castors	145	800x1250x1950	610x810x1350	K780AFDVCYM1
610	-18°C +10°C	On top, ventilated, on castors	145	800x1000x2170	610x810x1350	K780AFTVCYM1
610	0°C +40°C H	On back, ventilated, on castors	145	800x1250x1950	610x810x1350	K780AFDVDZM1
610	0°C +40°C H	On top, ventilated, on castors	145	800x1000x2170	610x810x1350	K780AFTVDZM1
610	-18°C +40°C H	On back, ventilated, on castors	145	800x1250x1950	610x810x1350	K780AFDVCZM1
610	-18°C +40°C H	On top, ventilated, on castors	145	800x1000x2170	610x810x1350	K780AFTVCZM1





KOALA 1000 - Front opening - Dim. Ext. EUROPALLET

	_					
Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
830	0°C +10°C	On back, ventilated, on castors	164	800x1450x1940	605x1015x1350	K1000AFDVDYM1
830	0°C +10°C	On top, ventilated, on castors	164	800x1200x2170	605x1015x1350	K1000AFTVDYM1
830	-18°C +10°C	On back, ventilated, on castors	164	800x1450x1940	605x1015x1350	K1000AFDVCYM1
830	-18°C +10°C	On top, ventilated, on castors	164	800x1200x2170	605x1015x1350	K1000AFTVCYM1
830	0°C +40°C H	On back, ventilated, on castors	164	800x1450x1940	605x1015x1350	K1000AFDVDZM1
830	0°C +40°C H	On top, ventilated, on castors	164	800x1200x2170	605x1015x1350	K1000AFTVDZM1
830	-18°C +40°C H	On back, ventilated, on castors	164	800x1450x1940	605x1015x1350	K1000AFDVCZM1
830	-18°C +40°C H	On top, ventilated, on castors	164	800x1200x2170	605x1015x1350	K1000AFTVCZM1

$KOALA\ 1300$ - Front opening - Dim. Int. EUROPALLET

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
1115	0°C +10°C	On top, ventilated, on castors	180	985x1405x1925	810x1210x1140	K1300AFTVDYM1
1115	-18°C +10°C	On top, ventilated, on castors	180	985x1405x1925	810x1210x1140	K1300AFTVCYM1
1115	0°C +40°C H	On top, ventilated, on castors	180	985x1405x1925	810x1210x1140	K1300AFTVDZM1
1115	-18°C +40°C H	On top, ventilated, on castors	180	985x1405x1925	810x1210x1140	K1300AFTVCZM1







Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
1115	0°C +10°C	On top, ventilated, on castors	175	1100x1100x2170	900x910x1350	K130TAFTVDYM1
1115	0°C +40°C H	On top, ventilated, on castors	175	1100x1100x2170	900x910x1350	K130TAFTVDZM1



SELF POWERED REFRIGERATED CONTAINERS, MOBILE BATTERY REFRIGERATORS

KOALA GREEN LINE



COLD CHAIN

Koala Green mobile containers with cooling unit and heating element are battery-powered, and therefore completely autonomous.

The extractable battery can be recharged by connecting the Koala Green to the mains (230V) or by connecting it to the external power supply.

Three battery models are available:

- 65Ah
- 100Ah
- 120Ah

Thanks to the constant temperature maintenance system, programmable through a digital thermostat within a range between -30°C and +40°C, the Koala Green allows the safe transport of temperature-sensitive and temperature-insensitive products, whether pharmaceutical or foodstuff, in total safety.



TECHNOLOGY AND MATERIALS

Produced with rotational moulding technology, they are free of edges, joints and welds. Made of polyethylene suitable for food contact and insulated with CFC- and HCFC-free polyurethane foam, they guarantee low heat dispersion. Accessories and components are made of stainless steel to meet high quality standards.

GREEN SOLUTIONS

Thanks to the rechargeable battery, they do not need the vehicle's power supply and therefore reduce consumption and the CO_2 emissions into the environment.

They are ideal for use in electric vehicles, a means of transport destined to replace traditional ones, especially in urban areas. Moreover, as they are made from recyclable materials, they are recycled at the end of their operational life to create new products.

ADDITIONAL SERVICES

ATP-approved for the transport of perishable goods by road, MELFORM insulated containers are available in different versions, which can be customised according to requirements. MELFORM offers a wide range of temperature control systems and monitoring solutions. Our partnerships with specialized companies in RFID and other traceability systems grant an additional service to our customers.

MULTI-TEMPERATURE

MELFORM insulated containers with integrated cooling unit and heating element allow transport of perishable goods at different temperatures, even on vehicles not equipped for refrigerated transport, thus enabling the simultaneous loading of ambient, chilled or frozen products.

ASSISTANCE

MELFORM provides customers with qualified technical advice and after-sales service for all products in the catalogue.



HYGIENE AND FOOD SAFETY

KOALA GREEN 140 - Front opening

Capacity	Temperature	Cooling	Weight	Dim Ext.	Dim Int.	CODE
L	range	unit	Kg	mm	mm	CODE
135	0°C +10°C	Integrated, static	46	620x1000x710	415x620x515	K140AFISDYM0
135	-18°C +10°C	Integrated, static	46	620x1000x710	415x620x515	K140AFISCYM0
135	-25°C +10°C	Integrated, static	46	620x1000x710	415x620x515	K140AFISBYM0
135	-30°C +10°C	Integrated, static	46	620x1000x710	415x620x515	K140AFISAYM0
135	0°C +40°C H	Integrated, static	46	620x1000x710	415x620x515	K140AFISDZM0
135	-18°C +40°C H	Integrated, static	46	620x1000x710	415x620x515	K140AFISCZM0
135	-25°C +40°C H	Integrated, static	46	620x1000x710	415x620x515	K140AFISBZM0
135	-30°C +40°C H	Integrated, static	46	620x1000x710	415x620x515	K140AFISAZM0
Model						
Galvanised	steel trolley		8			AIB005





KOALA GREEN 370 - Front opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
370	0°C +10°C	On top, static	85,5	800x840x1543	615x630x940	K370AFTSDYM1
325	-18°C +10°C	On top, ventilated	95,5	800x840x1543	615x630x790	K370AFTVCYM1
370	0°C +40°C H	On top, static	85,5	800x840x1543	615x630x940	K370AFTSDZM1
325	-18°C +40°C H	On top, ventilated	95,5	800x840x1543	615x630x790	K370AFTVCZM1





KOALA GREEN 780 - Front opening

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
610	0°C +10°C	On top, ventilated	145	800x1000x2170	610x810xh1400	K780AFTVDYM1
610	-18°C +10°C	On top, ventilated	145	800x1000x2170	610x810xh1400	K780AFTVCYM1
610	0°C +40°C H	On top, ventilated	145	800x1000x2170	610x810xh1400	K780AFTVDZM1
610	-18°C +40°C H	On top, ventilated	145	800x1000x2170	610x810xh1400	K780AFTVCZM1

KOALA GREEN 1000 - Front opening - Dim. Ext. EUROPALLET

Capacity L	Temperature range	Cooling unit	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
830	0°C +10°C	On top, ventilated	164	800x1200x2170	605x1015x1400	K1000AFTVDYM1
830	-18°C +10°C	On top, ventilated	164	800x1200x2170	605x1015x1400	K1000AFTVCYM1
830	0°C +40°C H	On top, ventilated	164	800x1200x2170	605x1015x1400	K1000AFTVDZM1
830	-18°C +40°C H	On top, ventilated	164	800x1200x2170	605x1015x1400	K1000AFTVCZM1





INSULATED CONTAINERS FOR DRY ICE

DRICY LINE

COLD CHAIN

Dry ice is liquid carbon dioxide released at atmospheric pressure. The change of state from solid to gas occurs without a liquid phase: hence the name 'dry ice'.

Special equipment, called pelletisers, transforms it into pellets with different diameters depending on the application or into briquettes generally used for refrigerated food and pharmaceutical transport.

The sublimation phase (change from solid to gas) takes place constantly: it cannot be stopped but can be slowed down by using containers with high thermal insulation. Drlcy insulated containers have been specially designed and manufactured for handling, storing and transporting dry ice, limiting its weight loss and maintaining its quality (fluidity of the pellets and shape of the tiles).

Overall heat transfer coefficient K= 0.29 W/m2K

TECHNOLOGY AND MATERIALS

Produced with rotational moulding technology, they are free of edges, joints and welds. Made of polyethylene suitable for food contact and insulated with CFC- and HCFC-free polyurethane foam, they guarantee low heat dispersion. Accessories and components are made of stainless steel to meet high quality standards.

GREEN SOLUTIONS

Made from recyclable materials, at the end of their operating life they are recycled to create new products.

ADDITIONAL SERVICES

MELFORM together with its partners offers customised solutions for temperature monitoring, tracking and geolocation of containers through USB DATA LOGGER and SMART SENSOR with Bluetooth technology.

ASSISTANCE

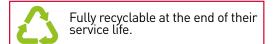
MELFORM provides customers with qualified technical advice and after-sales service for all products in the catalogue.





APPLICATIONS:

- Refrigerated transports
- Last mile delivery
- Viticulture
- Temperature control in certain food processes
- Cryogenic cleaning



Drlcy 30 - Top opening

It can hold up to $25~\mathrm{kg}$ of dry ice in 3 mm pellets, $20~\mathrm{kg}$ in $10~\mathrm{mm}$ pellets and $15~\mathrm{kg}$ in $16~\mathrm{mm}$ pellets.

Capacity L	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
33	14	535x535x465	350x350x275	0030S001
Model				
Metal trolley covered with polystyrene				THD30001







Drlcy 65 - Top opening

It can hold up to $50~\rm kg$ of dry ice in 3 mm pellets, $40~\rm kg$ in $10~\rm mm$ pellets and $35~\rm kg$ in $16~\rm mm$ pellets.

Capacity L	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
65	20	860x535x465	676x350x275	0065S001
Model				
Metal trolley covered with polystyrene				THD65001

Drlcy 90 - Top opening

It can hold up to $75~\mathrm{kg}$ of dry ice in 3 mm pellets, $55~\mathrm{kg}$ in $10~\mathrm{mm}$ pellets and $50~\mathrm{kg}$ in $16~\mathrm{mm}$ pellets.

Capacity L	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
90	25	830x530x605	635x345x415	0090S001
Model				
Metal trolley covered with polystyrene				THD90001







Drlcy 150 - Top opening

It can hold up to 120 kg of dry ice in 3 mm pellets, 90 kg in 10 mm pellets and 85 kg in 16 mm pellets.

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
150	With castors	49	800x600x900	620x420x578	0150S001
150	With pallet	53	800x600x900	620x420x578	0150S002

Drlcy 360 - Top opening

It can hold up to 290 kg of dry ice in 3 mm pellets, 220 kg in 10 mm pellets and 200 kg in 16 mm pellets.

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
365	With castors	82	800x1200x900	620x1020x578	0365S001
365	With pallet	86	800x1200x900	620x1020x578	0365S002





Drlcy 540 - Top opening

It can hold up to 430 kg of dry ice in 3 mm pellets, 325 kg in 10 mm pellets and 300 kg in 16 mm pellets.

Capacity L	Model	Weight Kg	Dim Ext. mm	Dim Int. mm	CODE
540	With castors	102	1100x1200x900	920x1020x578	0540S001
540	With pallet	106	1100x1200x900	920x1020x578	0540S002



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